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Customer No. 01333

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

In re Application of:

Charles E. Romano, et al

INK RECORDING ELEMENT

Serial No. 10/068,675

Filed 06 February 2002

Group Art Unit: 1774

Examiner: Betelhem Shewareged

I hereby certify that this correspondence is being deposited today with the United States Postal Service as first class mail in an envelope addressed to Commissioner For Patents, P.O. Box 1450, Alexandria, VA 22313-1450.

Christine Tolhurst

Christine Tolhurst

October 2, 2003

Date

Commissioner for Patents
P.O. Box 1450
Alexandria, VA. 22313-1450

DECLARATION UNDER RULE 132

1. I, Charles E. Romano, Jr., state that I am a resident and citizen of the United States. I obtained a Bachelor of Science degree in Chemistry from LeMoyne College in Syracuse, New York in 1982. I have been an employee of Eastman Kodak Company (hereinafter referred to as Kodak) since May of 1985. I have been assigned to work in product development and research of imaging processes, including areas relating to inkjet inks and inkjet elements.
2. I am one of the co-inventors of U.S. Serial No. US 10/068,675.
3. I have read the Office Action issued on July 3, 2002 and am familiar with the references cited therein.

4. The samples of Table 1 were prepared the same as Example 1 of the present invention, substituting the gelatin types, and utilizing a different PVA (Elvanol 71-30 vs Elvanol 52-22) in the inner layer. Also, the gelatin coverage for example 1 was 8.5 microns, while for the examples below, the gelatin coverage was 7 microns. In the invention examples, the samples were printed at 200% CMYK with a Kodak 3043 printer, while for the examples in Table 1, the samples were printed at 320% CMYK with an Encad 700 printer with Kodak Lightfast-PLUS dye inks.

Table 1

Sample	Gelatin Type	Laminate Adhesion
0490-28	Succinylated pigskin gelatin	140
0490-27	Alkyl modified pigskin gelatin	93
0490-26	Acid processed bovine ossein gelatin	80
0490-29	Unmodified pigskin gelatin – Supplier 1	57
0490-25	Unmodified pigskin gelatin – Supplier 2	51
0490-2	Unmodified bovine gelatin	51

4. The succinylated gelatin performed surprisingly better with respect to laminate adhesion than the other modified gelatin and unmodified gelatins, regardless of animal source.
5. I further declare that all statements made herein of my own knowledge are true and that the statements made on information and belief are believed to be true; and further that these statements were made with the knowledge that willful false statements and the like so made are punishable by fine or imprisonment, or both, under Section 1001 of Title 18 of the United States Code, and that such willful false statements may jeopardize the validity of the application or any patent resulting therefrom.

Date: 10/1/03

Charles E. Romano, Jr.
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